

# SEASONAL MENU

39,50

## STARTERS

### Serrano ham

arugula | mozzarella | dried fig | sweet-and-sour cherry tomatoes |  
truffle balsamic glaze

### Crispy cauliflower florets

quinoa | pomegranate | bell pepper | parsnip | madras mayonnaise

### Shrimp cocktail

Norwegian shrimp | romaine lettuce | avocado | mango |  
smoked paprika cream | chili flakes

## MAIN COURSES

### Duck breast

chicory | sweet potato purée | rosemary sauce

### Weever fish

potato mousseline | yellow carrot | zucchini | hollandaise paprika sauce

### Gorgonzola girasoli filled with walnuts

mushrooms | parsley cream sauce | arugula

## DESSERTS

### Chocolate lava cake

blackcurrant coulis | coconut ice cream

### Panna cotta

vanilla | citrus fruits | almond tuile | blood orange sorbet

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In our kitchen we work with allergens. Do you have a food allergy?  
Please let our staff know so we can coordinate this with the kitchen.

 vega

 vegan

 regional

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# LUNCH

## SANDWICHES

*You can choose the following bread: brown | white | spelt*

<b>Smoked salmon</b>	avocado cream   boiled egg   red onion   mixed salad	14, <sup>50</sup>
<b>Carpaccio</b>	Reypenaer cheese   pesto   truffle cream   mixed seeds   arugula   red onion	13, <sup>50</sup>
<b>Toast Burrata</b>	 spinach   cherry tomato   pine nuts   sriracha mayonnaise	13, <sup>50</sup>
<b>Club Sandwich</b>	chicken   Parma ham   egg salad   young cheese   herb mayonnaise   nacho's	14, <sup>50</sup>
<b>Fried eggs</b>	3 fried eggs   choice of: cheese, ham, bacon and/or roast beef	12, <sup>50</sup>
<b>Farmers omelet</b>	vegetables   bacon	11, <sup>75</sup>
<b>Omelet salmon</b>	spinach	13, <sup>50</sup>
<b>Dutch croquettes</b>	mustard	11, <sup>50</sup>
<b>Shrimp croquettes</b>	lime mayonnaise	13, <sup>50</sup>
<b>Vegetable croquettes</b>	mustard	11, <sup>50</sup>

## SPECIALS

<b>Naan bread chicken</b>	marinated chicken thighs   romaine lettuce   bean sprouts   avocado   crispy onion   sesame kecap mayonnaise	14, <sup>75</sup>
<b>Quiche</b>	 kale   onion   tomato   whole grain mustard   ricotta   Old Amsterdam cheese   pine nuts	17, <sup>50</sup>
<b>Panuzzo</b>	Serrano ham   burrata   green pesto   tomato   arugula	15, <sup>50</sup>

## 12 O'CLOCK

<b>Classic</b>	choice of soup   sandwich fried egg with ham   dutch beef croquette   mustard	14, <sup>75</sup>
<b>Deluxe</b>	choice of soup   sandwich carpaccio   shrimp croquette   lime mayonnaise	16, <sup>50</sup>
<b>Veggie</b>	 choice of soup   sandwich hummus and grilled vegetables   vegetable croquette	14, <sup>00</sup>



## SALADS

*served with bread and butter*

**Caesar salad** crispy chicken | romaine lettuce | tomato | croutons | parmesan cheese | boiled egg | cucumber | Caesar dressing

small 13,<sup>50</sup> | large 16,<sup>50</sup>

**Pulled pork salad** pulled pork | mixed salad | bell pepper | beech mushrooms | cucumber | chipotle mayonnaise

small 11,<sup>50</sup> | large 14,<sup>50</sup>

**Val-Dieu cheese salad** 🌱 mixed salad | pear | beetroot | walnuts | apple syrup vinaigrette

small 12,<sup>50</sup> | large 15,<sup>50</sup>



## SOUPS

*served with bread and butter*

**Tomato soup** chicken meatballs

8,<sup>00</sup>

**Porcini mushroom soup** parsley

8,<sup>00</sup>

**Creamy mustard soup** crispy Parma ham | spring onion

8,<sup>00</sup>

## STARTERS

**Breadplatter** 🌱 sourdough break bread | tapenade | aioli | herb butter

7,<sup>25</sup>

**Beef carpaccio** Reypenaer cheese | arugula | pesto | truffle mayonnaise | seed mix | red onion

14,<sup>75</sup>

**Shrimp cocktail** Norwegian shrimp | romaine lettuce | avocado | mango | smoked paprika cream | chili flakes

14,<sup>75</sup>

**Serrano ham** arugula | mozzarella | dried fig | sweet-and-sour cherry tomatoes | truffle balsamic glaze

14,<sup>25</sup>

**Crispy cauliflower florets** 🌱 quinoa | pomegranate | bell pepper | parsnip | madras mayonnaise

13,<sup>50</sup>

**Salmon tartare** passion fruit | mango | pomegranate | lime | avocado | dill

14,<sup>75</sup>





# MAIN DISHES

*Our main courses are served with fries, mayonnaise and applesauce.*

## FISH

- Salmon fillet** parsnip | broccolini | sweet potato | mustard-dill sauce 25,<sup>50</sup>
- Weever fish** potato mousseline | yellow carrot | zucchini | hollandaise paprika sauce 22,<sup>50</sup>
- Fish platter** salmon | weever fish | shrimp | sugar snaps | yellow carrot | white wine sauce 24,<sup>50</sup>

## MEAT

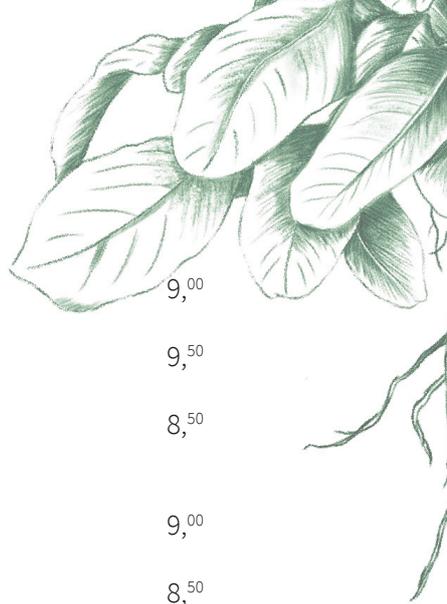
- Chicken satay** marinated chicken skewers | crispy onions | prawn crackers | roasted vegetables | satay sauce 21,<sup>50</sup>
- Chicken burger** crispy chicken | chili mayonnaise | mango | avocado | bell pepper | romaine lettuce | fries 20,<sup>50</sup>
- Classic burger** 100% angus beef | barbecue sauce | Old Amsterdam | tomato | romaine lettuce | bacon | pickle | caramelized onion | fries 22,<sup>75</sup>
- Schnitzel** bacon | onion | parsnip gratin | pepper sauce 21,<sup>50</sup>
- Pork tenderloin** oyster mushrooms | onion | zucchini | hasselback potato | mushroom cream sauce 23,<sup>75</sup>
- Ribeye steak** green pea cream | roasted cauliflower | herb harissa butter 32,<sup>50</sup>
- Duck breast** chicory | sweet potato purée | rosemary sauce 24,<sup>50</sup>
- Slow-cooked veal cheek** potato mousseline | broccoli | cauliflower | roasted tomato 25,<sup>50</sup>
- Tournedos** green pea cream | roasted cauliflower | béarnaise sauce 34,<sup>50</sup>

## VEGETARIAN

- Gorgonzola girasoli** filled with walnuts 🌱 mushrooms | parsley cream sauce | arugula 17,<sup>50</sup>
- Sticky tofu** 🌱 rice | sugar snaps | yellow carrot | Chinese cabbage | red chili | Japanese sesame sauce 18,<sup>50</sup>
- Falafel burger** 🌱 romaine lettuce | red onion | avocado | pickle | tomato | sriracha mayonnaise | fries 18,<sup>50</sup>



# DESSERTS



<b>Salted caramel mousse</b> apple compote   waffle crumble   popcorn	9,00
<b>Panna cotta</b> vanilla   citrus fruits   almond tuile   blood orange sorbet	9,50
<b>Chocolate lava cake</b> blackcurrant coulis   coconut ice cream	8,50
<b>Dame blanche</b> vanilla ice cream   warm chocolate sauce   whipped cream   almond shavings	9,00
<b>Walnut &amp; advocaat</b> walnut ice cream   eggnog   whipped cream	8,50
<b>Van der Valk Sorbet</b> sorbet ice cream   fruits   strawberry sauce   whipped cream	9,50
<b>Cheese platter</b> Gouda old cheese   port salute   bleu d'auvergne   hard goat cheese   fig bread   chutney	12,75

## KOFFIE SPECIAAL

<b>Kuukse Coffee</b> ☺ coffee   Cuijk's walnut liqueur 'Nootklökske'   whipped cream	8,50
<b>Irish Coffee</b> coffee   Jameson whisky   whipped cream	8,50
<b>French Coffee</b> coffee   Grand Marnier   whipped cream	8,50
<b>Spanish Coffee</b> coffee   Licor 43   whipped cream	8,50
<b>Italian Coffee</b> coffee   Amaretto   whipped cream	8,50
<b>Calypso Coffee</b> coffee   Tia Maria   whipped cream	8,50

## NICE FOR COFFEE



Baileys	5,00
Café Marakesh	5,00
D.O.M Benedictine	5,00
Drambuie	5,00
Frangelico	5,00
Kahlua	5,00
Nootklökske ☺	6,00
Tia Maria	5,00
Amaretto	5,25
Cointreau	5,25
Grand Marnier	5,25
Licor 43	5,25
Sambuca	5,25

# DRINKS

## GIN TONIC

<b>Terra Gin - The Netherlands</b> Double Dutch Elderflower tonic   orange   rosemary	14, <sup>50</sup>
<b>Hendrick's - Scotland</b> Double Dutch Indian tonic   cucumber	13, <sup>00</sup>
<b>Bombay Pressé London dry gin - Engeland</b> Fever Tree Indian tonic   citroen	11, <sup>50</sup>
<b>Bombay Sapphire London dry gin - England</b> Royal Bliss tonic   lime	8, <sup>50</sup>
<b>Gin Mare Mediterranean - Spain</b> Fever Tree Mediterranean tonic   juniper berries   rosemary	15, <sup>00</sup>
<b>Bombay Bramble gin - Engeland</b> Double Dutch Indian tonic   red fruit	11, <sup>50</sup>
<b>Arduenna Organic Gin - Belgie</b> Fever Tree Indian tonic   rosemary   lemon	13, <sup>50</sup>

## COCKTAILS

<b>Espresso Martini</b> vodka   coffee liqueur   espresso	11, <sup>50</sup>
<b>Whisky sour</b> whiskey   lemon juice   sugar syrup   vegan protein	11, <sup>50</sup>
<b>Amaretto sour</b> Amaretto   lemon juice   sugar syrup   vegan protein	11, <sup>50</sup>
<b>Moscow Mule</b> vodka   ginger beer   lime juice   lime   mint	11, <sup>50</sup>
<b>Aperol Spritz</b> Aperol   Prosecco   sparkling water   orange	9, <sup>00</sup>
<b>Limoncello spritz</b> Limoncello   Prosecco   lemon   mint	7, <sup>50</sup>
<b>Mojito</b> rum   lime   sparkling water   mint	11, <sup>50</sup>
<b>Clover Club</b> Gin   raspberries   rose   Amarena cherries   vegan egg white	11, <sup>50</sup>
<b>Pornstar martini</b> vodka   vanilla   passion fruit   lime	11, <sup>50</sup>

## MOCKTAILS

<b>Virgin Mojito</b> sprite   lime   sparkling water   mint	8, <sup>50</sup>
<b>Virgin Aperol spritz</b> Crodino   sparkling wine 0%   orange	8, <sup>50</sup>
<b>Seedlip Garden - Engeland</b> Fever Tree Mediterranean tonic   osemary   orange	7, <sup>50</sup>
<b>Seedlip Spice - Engeland</b> Fever Tree Indian tonic   lemon	7, <sup>50</sup>

# DRINKS

## SOFT DRINKS

Spa water   Sparkling water 25 cl	2,90
Still water   Sparkling water 75 cl	3,95
Cola   Cola zero   Fanta   Cassis   Sprite	3,20
Fuze Tea   sparkling lemon black tea	3,20
Fuze Tea Green   mango chamomile	3,20
Fuze Tea Peach   Hibiscus	3,20
Rivella	3,50
Royal Bliss Bitter Lemon   Ginger Ale   tonic	3,50
Fever Tree Indian tonic	6,00
Fever Tree Mediterranean tonic	6,00
Double Dutch Indian tonic	5,00
Double Dutch Elderflower tonic	5,00
Double Dutch ginger beer	5,00

### Diary

Fristi   Cold chocolatemilk	3,20
Milk   Buttermilk	2,90

### Juices

Tomato juice	3,50
Apple juice 'de Appelear'	3,90
Fresh orange juice	4,50

## HOT BEVERAGES

Coffee  Espresso	3,10
Cappuccino	3,50
Latte Macchiato   White coffee	3,75
Chai Latte	4,25
Decafé coffee	3,10
Hot chocolate	3,50
Tea	3,10
Fresh mint tea with honey	3,75
Fresh ginger tea with orange	3,75
Pastries	4,50
Caramel- or vanila syrup	+0,50
Soy, oat or almond milk	+0,50
Whipped cream	+0,50



# DRINKS

## STRONG LIQUORS

### Whisky

*blended Scotch whisky*

Ballantines	5,00
Johnnie Walker Red	5,00
Clan McGregor	5,50
Dimple	5,50
Famous Grouse	5,50
J&B	5,50
Chivas Regal 12 years	6,00
Johnnie Walker Black	7,00
Dewars whisky 12 years	7,50
<i>bourbon VS</i>	
Four Roses	5,50
Jim Beam	5,50
Jack Daniels	5,50
<i>single malt Scotch whisky</i>	
Glenfiddich 12 years	9,50
Aberfeldy 12 years	9,50
<i>blended Irish whiskey</i>	
Jameson	5,00

### Cognac

Cles de ducs Armagnac	6,00
Calvados	5,50
Courvoisier	6,00
Joseph Guy	6,00
Hennesy	6,50
Remy Martin VSOP	7,50
Martell VSOP	7,50

### Rum

Bacardi Añejo Cuatro	5,75
Bacardi Carta Blanca	5,00
Bacardi Black	5,00

## BEERS

Swinckels'	25 cl   50 cl	3,50   6,50
Heineken		4,00
Palm		4,00
Cornet		6,50
Omer		4,75
La Chouffe		6,00
't IJ Zatte tripel		5,75
't IJ IJwit		5,75
Weihenstephaner	30 cl   50 cl	4,75   7,00
La Trappe Witte Trappist		5,00
La Trappe Blond		5,50
La Trappe Dubbel		5,50
La Trappe Isid'Or		6,00
La Trappe Tripel		6,00
La Trappe Quadrupel		6,50
Brewdog Punk IPA		6,50
Bavaria Radler Lemon 2.0		3,75
Liefmans		4,50
Corona		4,50

### Non-alcoholic

Bavaria IPA 0.0	3,75
Swinckels' 0.0	4,25
Bavaria Radler 0.0	3,50
Bavaria Wit 0.0	3,50

## MAASDORST BEERS

*Maasdorst, craft regional beer, brewed on the banks of the Maas. Shaped by the rugged nature of primeval area of the Maashorst.*

**Weizent | 30cl** This fresh Weizen contains notes of banana and cloves, which gives the beer a sweet, creamy taste.. 7,95

**Blonde Buzzard | 30cl**  
This raptor-like beer brings a surprising amount of love with it. Cloudy beer with a soft spicy, sweet taste with a woody touch. 7,95

**Tripel Tauros | 30cl** The Triple Tauros reflects the rugged character of the primeval area Maashorst. A sturdy tripel, amber colored with tones of herbs and wood. 8,50

**Ipaardje | 30cl** A fruity beer among the animals of Maashorst. ocher yellow in color, with a mix of tropical aromas. Galloping across the sandy plains the hoppy nature of the Ipaardje comes to the fore. 8,50



# WINE

## SPARKLING

### **M Selection | Cuvée Prestige**

Aromas of apple and citrus fruit. Delicate and dry, slightly acidic with fine, lively bubbles.

4,<sup>75</sup> | 23,<sup>50</sup>

### **Venetio Murrina prosecco doc | Glera | Veneto | Italy**

Lively, slightly sweet and fruity in taste with a fine bubble.

6,<sup>00</sup> | 28,<sup>50</sup>

### **Briza del Mar | Cava Brut | Spain**

Straw yellow with green highlights. Fresh and expressive aromas. Primary fruity flavours combined with those from ageing on lees.

6,<sup>50</sup> | 32,<sup>50</sup>

### **Moët & Chandon | Champagne | Brut Impérial**

An elegant and fresh champagne with notes of white fruit, nuts and spices. The lively mousse provides a refreshing and elegant finish.

85,<sup>00</sup>

### **Pommery | Champagne | Brut Silver**

A lively aroma of white fruit, pear and grapefruit. Tastes of apple, pear and citrus fruit.

85,<sup>00</sup>

### **Pommery | Champagne | Brut Rosé**

An aroma of red fruit, raspberry and strawberry. Fresh, fruit and subtly in flavour.

99,<sup>00</sup>

## ROSE

### **M Selection | Rosé | house wine**

Rich aromas of red berries and pear candy. A rounded flavour, with a good length, full body and deliciously fruity character.

4,<sup>75</sup> | 22,<sup>50</sup>

### **Pasqua 11 Minutes Rosé | Carmenere | Corvina | Syrah | Italy**

Pale pink in color and consists of a floral bouquet with impressions of red fruit. Fresh and lively taste with a spicy touch.

43,<sup>50</sup>

### **Favori Méditerranée Rosé | Grenache Noir, Cinsault en Carignan | France**

The light rosé from Château Favori in Provence is characterized by pure, fresh red fruit and a pleasant spiciness.

6,<sup>50</sup> | 30,<sup>50</sup>

## FROM OUR OWN VINEYARD

### **Terra Ceuclum Solaris**

Taste our own wine! This white wine is made from the solarisgrape. It's a dry, full wine with aroma's of ripe fruit and flower with a fresh, long aftertast. The wine can be bought at our reception.

7,<sup>00</sup> | 30,<sup>50</sup>



# WHITE WINE

## FRESH AND FRUITY

### **M Selection | Sauvignon blanc | house wine**

Aromas of orchard fruit, mainly pear and apricot. A hint of tropical fruit and flowers. Round taste, full of crisp white fruit.

4,<sup>75</sup> | 22,<sup>50</sup>

### **Botania | Verdejo | Rueda | Spain**

Notes of white fruit and crisp citrus. Sparkling with a touch of ripe stone fruit and grapefruit.

5,<sup>50</sup> | 27,<sup>50</sup>

### **Pouilly-Fumé | Saint-Andelain 2022 | Sauvignon Blanc | France**

Wonderfully fresh with aromas of exotic fruit, gooseberries and ripe pear. Nice and dry, juicy and with some citrus.

42,<sup>50</sup>

**La di Motte | Pinot Grigio | Italy** An elegant aroma of white flowers and stone fruit. Round, juicy and mild taste, with ripe white fruit.

6,<sup>00</sup> | 28,<sup>50</sup>

### **Malvasía de Sant Jaume Blanco | Malvasia-Merseguera | Spain**

Fresh and fruity, with notes of white blossom and peach. Light, elegant, and refreshing.

6,<sup>50</sup> | 32,<sup>50</sup>

**Domaine Gayda | Cépage | Viognier | France** Fine wine with tropical fruit like mango, nectarine and peach. It's modern wine with tonic acids

5,<sup>00</sup> | 25,<sup>00</sup>

### **Sonsierra Tempranillo Blanco | Tempranillo | Spain**

This wine is very expressive on the nose with diverse aromas of tropical fruits and stone fruit with a beautiful spiciness and floral notes. Silky soft and fresh on the palate with a long fruity aftertaste.

6,<sup>00</sup> | 27,<sup>50</sup>

## INTENS AND REFINED

### **M Selection | Chardonnay | house wine**

Elegant, floral aromas with citrus fruit. Very lively, but mild in flavour.

4,<sup>75</sup> | 22,<sup>50</sup>

### **Domaine Gérald Talmard | Macon Blanc Uchizy | France**

Fresh, full wine, rich with citrus, apricot and vanilla. Round and mild with a fine freshness in the aftertaste.

37,<sup>50</sup>

### **Bellingham | The Bernard Series | Old Vine Chenin Blanc | South Africa**

Wide sens of honey, pear, peach, apricots, citrus, mandarin, lychees, vanilla, flowers and herbs. Beautifully deep and powerful, soft and rich, opulent, ripe and full of flavour.

6,<sup>50</sup> | 32,<sup>50</sup>

### **Noble Vines | 446 | Chardonnay | United States**

A powerful fragrance, with honey, butter, brioche, coconut and a tempting wood tone. Firm and round-bodied.

37,<sup>50</sup>

**Patriarche | Meursault | France** Lovely aromas of roasted almonds and brioche. Full-bodied, with apricot and yellow plums, with a long aftertaste.

82,<sup>95</sup>

### **Jean-Max Roger Sancerre Vieilles Vignes 2022 | Sauvignon Blanc | France**

Deep golden yellow color and offers mineral notes in the nose, supplemented with aromas of lemon, dried herbs, hay and a hint of vanilla.

45,<sup>00</sup>





# RED WINE

## SUPPLE AND FRUITY

**M Selection | Merlot | house wine** An attractive aroma of blackberry and a hint of liquorice. A delicious palette of ripe fruit and a mild aftertaste.

4,<sup>75</sup> | 22,<sup>50</sup>

**Domaine de la Clapière | Gatefer Rouge | France**

Lovely aromas of blackcurrant and blackberry. Tasting of forest fruit, a bit of cinnamon, bay leaf, and fresh.

32,<sup>50</sup>

**Sancerre AOP 2022 | Pinot Noir | France**

A powerful nose with aromas of red and black berries, cherries, raspberries and blackberries. A nice summer wine, served chilled.

42,<sup>50</sup>

## FIRM AND POWERFULL

**M Selection | Cabernet Sauvignon | house wine**

Aromas of blackcurrant and red berry. Rich and powerful taste.

4,<sup>75</sup> | 22,<sup>50</sup>

**Bellingham | The Homestead Series Shiraz | South Africa**

Beautiful fragrance of plums, herbs, liquorice and vanilla. The taste is firm. The wine contains refreshing acids and has a fine spiciness.

27,<sup>50</sup>

**Constantia Glen Five | Western Cape | South Africa**

Full red, elegant wine in Bordeaux style. Dark fruit flavors with excellent freshness and depth.

57,<sup>50</sup>

**Casajus | Ribera del Duero | Spain**

Blackberry and blueberry aromas, floral note, silky taste, balanced tannins.

49,<sup>50</sup>

**Marqués de Cáceres | Excellence | Rioja Reserva | Spain**

Fragrances of blackcurrant, plum, currant and other dark fruit. A firm, powerful and intense taste.

37,<sup>50</sup>

**Châteauneuf-du-Pape | Rhone Region | France**

Delicious spicy, aromatic red wine with a lot of body.

100,<sup>00</sup>

**Noble Vines | 337 | Cabernet Sauvignon | United States**

Fragrance with a lot of red and black fruit. A firm, powerful and ripe taste with some spiciness, and blackcurrant, blackberry and white pepper in the finale.

37,<sup>50</sup>

**Sin Complejos | Tinta de Toro | Spain**

Organic, vegan wine with a deep cherry color and aromas of ripe fruit with a spicy note. Full-bodied, well-structured, with high-quality tannins.

7,<sup>00</sup> | 39,<sup>00</sup>



# WINE

## SWEET AND FORTIFIED

### **M Selection | Moelleux sweet**

Aroma of tasty ripe yellow fruit. The taste is crisp, fresh and deliciously sweet.

4,75 | 22,50

### **Weltevrede Estate | Ouma se Wyn | South Africa**

Pleasantly open and aromatic, with blossom, citrus fruit, honey and raisins. Sweet, full and rich.

6,00 | 30,00

### **Weltevrede Estate | Oupa se Wyn | South Africa**

An aromatic wine with a fragrance of cherry and raisins. Rich, sweet and powerful.

6,00 | 30,00

## PORT

### **Barros | White Port | Portugal**

Aromas of citrus, apricot, yellow apple and a bit of honey and nuttiness. Velvety flavour, with hints of herbs and almonds.

5,25

### **Barros | Ruby Port | Portugal**

Intense nose of black fruit. Sensual and firm taste, with plum, black cherry and blackberry.

5,25

### **Barros | Tawny Port | Portugal**

Fragrance of plum and raisin. A firm port, with tones of herbs, currant, chocolate, spices and figs.

7,00

## NON-ALCOHOLIC

### **Crodino**

6,00

### **Michel Schneider | Rosé | Merlot**

Semi-dry, fruity, particularly fresh and uncomplicated.

4,95

### **Light Live | Sparkling White**

Flowery and open, pear and ripe apple, juicy, invigorating and powerful mousse, clear acidity, lively glass of bubbles.

4,95

### **Michel Schneider | Wit | Chardonnay**

The aromas of this Chardonnay are carefully extracted and refined dealcoholization applied again. A delicious, fresh and friendly wine.

4,95

### **Michel Schneider | Red | Cabernet Sauvignon**

Aromas of confiture, strawberry and cherry. A tasty fruity wine.

4,95

